



STRIPLOIN STEAK BONE-IN

INGREDIENTS:

2 Uczta Qulinarna striploin bone-in
salt, pepper
100 g clarified butter
300 g potatoes
250 g cherry tomatoes

PREPARATION:

1. Wash steaks and dry them with paper towel. Sprinkle both sides of meat with salt and pepper and fry with clarified butter in a very hot pan or on a grill, until golden brown. In the meantime, preheat the oven to 180oC. Move fried steaks to the oven and bake for 5-7 minutes. After that time, the steak should be medium-done with pink cross-section.
2. After removing from the oven, let the steaks rest for a couple of minutes (allowing the inside and the outside temperature of the meat to even). Boil potatoes and cut them into wedges, then fry in clarified butter. Add washed cherry tomatoes to the pan. Fry for a couple of minutes. Serve as an addition to steaks.